

naia

PRIVATE DINING



CONTACT

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catering & events

naia



EVENT SPACES



SEMI-PRIVATE TABLE

Seated: 8-12

Located in a secluded corner of the dining room, this semi-private round table offers a sense of exclusivity without sacrificing the lively atmosphere that defines NAIA. Perfect for intimate dinners and special occasions, it provides a refined setting for guests to connect over exceptional food, cocktails, and waterfront hospitality.

PRIVATE DINING ROOM

Seated: 40 • Reception: 50

Framed by the restaurant's Mediterranean-inspired design and warm ambiance, our private dining room is ideal for executive dinners, family celebrations, and special occasions. The room is situated in the back of the restaurant and still offers a view of the river. Guests will enjoy a seamless dining experience featuring a delivery window close to the kitchen.



THE LOUNGE *at Naia*

The Lounge at NAIA is Chicago's newest riverfront event venue, offering panoramic skyline views through floor-to-ceiling windows at river level. Featuring contemporary lounge seating, an expansive marble bar, and a sophisticated design aesthetic, the space provides an elegant setting for both corporate gatherings and social celebrations. Accordion-style doors open to a spacious outdoor terrace, creating a seamless indoor-outdoor experience along the Chicago River.

Seated: 100 • Reception: 200

RIVERWALK PATIO: Reception: 100

Our outdoor patio is available to enhance your event and can be reserved when paired with our indoor lounge.



[CLICK HERE TO VIEW A VIRTUAL WALK THROUGH OF OUR SPACES!](#)

COCKTAIL EVENTS

priced by the piece • *minimum 1 dozen per item*

SPREADS

host to select three • served with pita and crudité • \$12 per person

CHARRED EGGPLANT

BEET TZATSIKI

TRUFFLE HONEY LABNEH

CLASSIC HUMMUS

SPICY FETA

MEZZE

• HOT •

FALAFEL \$8

HALLOUMI SOUVLAKI \$8

CRISPY POTATO FRITTER \$8
add caviar \$8

LAMB CHOPS \$9

WAGYU PASTRAMI
LETTUCE WRAP \$10

CHARRED OCTOPUS SKEWER \$9

TURKISH DUMPLING
"CACIO E PEPE" \$8

SANTORINI LEMONI \$7

• COLD •

BLUEFIN TUNA CARPACCIO \$8

CHILI CRAB CRISPY RICE \$8

SPICY TUNA CRISPY RICE \$9

WAGYU BEEF CRISPY RICE \$9

YELLOWTAIL CRUDO \$9

TAHINI CAESAR \$6

LEBANESE VEGETABLE SALAD \$6

VEGGIE CRISPY RICE \$8

SKEWERS

WAGYU BEEF \$12

LAMB KEFTA \$8

KING OYSTER
MUSHROOM \$8

HALIBUT \$9

CHICKEN KEFTA \$8

DESSERT

ASSORTED COOKIES \$5

BAKLAVA \$5

BANANA DATE CAKE \$5
contains almonds

RICOTTA DONUTS \$5

STRAWBERRY
MILLE-FEUILLE \$5

ENHANCEMENTS

OYSTER BAR \$3 *per piece*

SEASONAL
FRESH FRUIT \$14

NAIA HUMMUS DISPLAY \$12
classic hummus, marinated chickpeas,
crispy chickpeas, red & green zhoug

CHEESE & CHARCUTERIE \$22

BEEF TENDERLOIN
CARVING STATION \$33
** \$150 chef attendant required*

SEATED EVENTS

DINNER

served family style or stationed • \$125 per person

SPREADS

select two • served with pita & crudité

CHARRED EGGPLANT

SPICY FETA

BEET TZATZIKI

TRUFFLE HONEY LABNEH

ADD:

NAIA HUMMUS

classic hummus, marinated chickpeas, crispy chickpeas, red & green zhoug • \$7 per person

STARTERS

select three

FALAFEL

SPICY TUNA CRISPY RICE

OYSTERS

HALLOUMI SOUVLAKI

WAGYU BEEF CRISPY RICE + \$4

CALAMARI

CRISPY POTATO FRITTER
add caviar \$8

BLUEFIN TUNA CARPACCIO

CHARRED OCTOPUS + \$6

TAHINI CAESAR SALAD

CHILI CRAB CRISPY RICE

WAGYU LETTUCE WRAPS + \$8

LEBANESE VEGETABLE SALAD

MAINS

select two • Additional Main +\$12 per person

KING OYSTER
MUSHROOM SKEWER

WAGYU BEEF SKEWER + \$10

WHOLE BRANZINO + \$12

LAMB CHOPS + \$8

LAMB KEFTA SKEWER

22oz PRIME RIBEYE + \$20

SHAWARMA HALF CHICKEN

CHICKEN KEFTA SKEWER

TURKISH DUMPLINGS
'CACIO E PEPE'

SANTORINI LEMONI

HALIBUT SKEWER

CRAB LINGUINE + \$5

ADD:

CHICKEN SCHNITZEL for the table • \$9 per person

SIDES

additional \$4 per person per side

CRISPY POTATOES

CHARRED BROCCOLI

GRILLED ZUCCHINI

DESSERT

select one

STRAWBERRY MILLE-FEUILLE

BANANA DATE CAKE
contains almonds

RICOTTA DONUTS

SEATED EVENTS

LUNCH

served family style or stationed • \$60 • available Monday - Friday

ADD:

SPREADS

select 2 served with pita & crudite • \$4 per person

SPICY
FETA

BEET
TZATZIKI

TRUFFLE HONEY
LABNEH

CHARRED
EGGPLANT

ADD:

NAIA HUMMUS

classic hummus, marinated chickpeas, crispy chickpeas, red & green zhough • \$7 per person

SALATA & MEZZE

select two

TAHINI CAESAR SALAD

HALLOUMI SOUVLAKI

CHILI CRAB CRISPY RICE

FALAFEL

SPICY TUNA CRISPY RICE

CRISPY POTATO FRITTER

LEBANESE VEGETABLE SALAD

MAINS

select two

• SKEWERS •

CHICKEN KEFTA

KING OYSTER MUSHROOM

HALIBUT

• HANDHELDS •

MINI NAIA
BURGER

FALAFEL
SLIDER

CRISPY HOT
CHICKEN SLIDER

CHICKEN CAESAR
SLIDER

ADD:

CHICKEN SCHNITZEL for the table • \$9 per person

SIDES

select one

CRISPY POTATOES

CHARRED BROCCOLI

GREEK RICE

GRILLED ZUCCHINI

THICK CUT FRIES

DESSERTS

additional \$5 per person per dessert

STRAWBERRY
MILLE-FEUILLE

BANANA DATE CAKE
contains almonds

RICOTTA
DONUTS

MINI BAKLAVA SOFT
SERVE
*(groups of 20 & under)

SEATED EVENTS

BRUNCH

served family style or stationed • \$72 • available Saturday & Sunday

ADD:

SPREADS

select 2 served with pita & crudite • \$4 per person

SPICY
FETA

BEET
TZATZIKI

TRUFFLE HONEY
LABNEH

CHARRED
EGGPLANT

ADD:

NAIA HUMMUS

classic hummus, marinated chickpeas, crispy chickpeas, red & green zhough • \$7 per person

SALATA & MEZZE

select two

TAHINI CAESAR SALAD

CRAB CRISPY RICE

LEBANESE VEGETABLE SALAD

FALAFEL

CRISPY POTATO FRITTERS

HALLOUMI SOUVLAKI

SPICY TUNA CRISPY RICE

WAGYU CRISPY RICE + \$4

MAINS

select two

• SKEWERS •

CHICKEN KEFTA

KING OYSTER MUSHROOM

HALIBUT

• HANDHELDS •

MINI NAIA
BURGER

FALAFEL
SLIDER

CHICKEN CAESAR
SLIDER

CRISPY HOT CHICKEN
SCHNITZLE SLIDER

• BREAKFAST •

NAIA BREAKFAST

GREEK SKILLET

BREAKFAST SLIDER

BRIOCHE FRENCH TOAST

ADD:

CHICKEN SCHNITZEL for the table • \$9 per person

SIDES

select one

CRISPY POTATOES

CHARRED BROCCOLI

THICK-CUT FRIES

GREEK RICE

DESSERTS

select one

STRAWBERRY MILLE-FEUILLE

BANANA DATE CAKE
contains almonds

RICOTTA DONUTS

BEVERAGE PACKAGES

priced per person

PREMIUM

TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • MARTINIS • NEAT POURS
SOMMELIER SELECT RED & WHITE WINES • ALL IMPORTED & DOMESTIC BEERS

THREE HOUR • \$90

FOUR HOUR • \$108

STANDARD

CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • \$75

FOUR HOUR • \$90

BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

THREE HOUR • \$60

FOUR HOUR • \$70

NON-ALCOHOLIC

JUICES • SODAS • COFFEE • TEA

THREE HOUR • \$12

FOUR HOUR • \$20

ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR À LA CARTE BY EVENT HOST

SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS

BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY

20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

TWO-HOUR MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES

BAR MINIMUMS & STAFFING FEES MAY APPLY

BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES

THE PLANNING PROCESS

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit are required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. A 2nd deposit in the amount of the contracted remaining balance may be required based on your contracted Food and Beverage spend amount. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

Naia has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.

TAXES

Client is subject to all applicable State, County, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge and the Administrative Charge (as described below).

GRATUITY

Gratuity is determined at the sole discretion of our event clients. For your convenience, standard recommended options (18%, 20%, or 22%) are provided at the time of contracting, or a custom amount can be specified. At the conclusion of the event, clients have the complete flexibility to adjust or modify this amount based on the level of service received. In cases where an event client will not be present to voluntarily adjust the amount, the selection chosen on the contract will be applied. Gratuities are remitted in their entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The Administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.

OUR AFFILIATE VENUES

dine|amlc®
catering & events

naia

KAFE
MERA

EST. 1927
BUILDERS
— BLDG —
EVENT VENUE

BAR LA RUE

LA SERRE

BARRIO

siena tavern
est. MMXIII

★
BAR SIENA
— CIBO E LIQUORI —

BANDIT
ON TWO

THE
BANDIT

FIORETTA
ITALIAN STEAKHOUSE

ταβέρνα
VIOLÍ

εστιατόριο
LÝRA

THE PENTHOUSE

MOSAIC

PRIME & PROVISIONS